



Food and Agriculture
Organization of the
United Nations



World Health
Organization

**Regional Workshop on
“Improving food safety in the meat (poultry, beef and pork) value chains in Kenya”
Nairobi, Kenya, 30-31 August 2011**

The Food and Agriculture Organization of the United Nations (FAO), the World Health Organization (WHO) and Kenya Medical Research Institute (KEMRI) are organizing a regional workshop on “Improving food safety in the meat (poultry, beef and pork) value chains in Kenya” **which will take place at the KEMRI Training Centre, KEMRI Headquarters, Nairobi on 30 and 31 August 2011.** The aim of the workshop is to review the preliminary findings of a joint FAO/WHO study, which is being undertaken by KEMRI to assess food borne pathogen contamination at different stages of the production to consumption continuum and the emergence of antimicrobial resistance (AMR). The intended outcome of the study is the development of appropriate policies and capacities (institutional and technical) to assess and manage the associated public health risks.

Participants at the workshop have been invited from Burundi, Kenya, Rwanda, Tanzania and Uganda. The main objectives are to:

- Review the study findings, address significant technical issues and make recommendations to support the finalisation of the project;
- Define priority actions to be taken at the national and regional levels to improve microbiological safety along the meat value chain and to manage the public health risks associated with food borne pathogen contamination and the emergence and spread of antimicrobial resistance (AMR);
- Consider challenges and opportunities for the implementation of similar studies in the region; the establishment of food borne pathogen monitoring and surveillance programmes; and for sharing of information and expertise in support of regional food safety initiatives;

Draft Agenda

Day 1 – 30 August 2011

Time	Topic
8:30 - 9:00	Welcome- FAO/WHO/KEMRI and all participants
9:00 - 9:30	Opening remarks (10 min each) <ul style="list-style-type: none"> - Director of KEMRI - Ministry of Public Health and Sanitation (Chief Public Health Officer) - Regional Food Safety policies and initiatives with particular focus on the meat value chains (EAC officials)
9:30 - 10:00	Microbiological safety along the meat value chains (FAO) -15/20 min ppt + 10 min Q&A
10:00 - 10:15	Antimicrobial resistance: Food Safety and public health perspectives (WHO) 10 min ppt + 5 min Q&A
10:15-10:30	<i>Coffee break</i>
10:30 - 11:40	An overview of the project in Kenya and presentation of findings on the microbiological contamination and AMR survey (KEMRI)
11:40- 12:00	A brief overview of the poultry project in Uganda and presentation of final outputs (Mekerere University and MAAIF)
12:00-13:00	Open discussion on technical/ scientific issues
13:00-14:00	<i>LUNCH</i>
14:00-14:30	Conclusions on technical/ scientific issues and administrative/ logistics affecting the outcomes of the project
14:30- 15:30	Open discussion to define priority actions to be taken at the national level to improve microbiological safety along the meat value chain and to manage the public health risks associated with key food borne pathogens and the emergence and spread of antimicrobial resistance (AMR)
15:30-16:00	<i>Coffee break</i>
16:00- 17:30	Round Tables discussion to consider challenges and opportunities for sustainable implementation of similar studies in the region

Day 2 – 31 August 2011

Time	Topic
9:00 - 9:40	Summary of Day 1
9:40 - 10:30	Overview by EA countries (10 min each) <ul style="list-style-type: none"> - presentation of relevant national information and activities on Food Safety along the meat value chains
10:30 - 11:00	<i>Coffee break</i>
11:00 - 13:00	Open discussion to outline appropriate and harmonized regional approach to prevent/control food safety risks at all stages from primary production to consumption
13:00 - 14:00	<i>LUNCH</i>
14:00 - 15:30	Open discussion to agree on next steps and timelines
15:30 - 16:00	Wrap-up and conclusions – FAO and WHO